LUNCHEON

All Dishes Ready to Serve
(PER PERSON)

Malpecques 40
Cotuits 40 Lynnhavens 40 Cape Cods 35 Blue Points 30 Little Necks 25 Cherrystone 30
COCKTAILS: Oyster 35 Clam 30 Crab Flake 60 Lobster 75

Relishes

Young Onions or Radishes 20 Celery or Queen Olives 25 Ripe Olives 30 Celery Heart stuffed 50

Soups

Consommé Riche 30 Cream of Tomatoes 35 Clam Broth 30 Cream DuBarry 35

Fish

SPECIAL Finnan Haddie, Delmonico 60
Filet of Sole, Bretonne 60 French Filet of Mackerel, Maitre d'Hotel 75 Lobster Croquette 60
Brook Trout, Meunière 75 Frog Legs, Provençale 75 Fried Smelts Tartar Sauce 60
Diamond Back Terrapin (any style) 4 00 2 00 Snails, Bourguignonne 65

Specialties of the House

SPECIAL—Smoked Ham Hocks, Kartoffel Kloese 60
Ribs of Beef, Potatoes Allumette 65 Calf's Brains à l'Italienne 50 Deerfoot Sausage au Rizotto 50
Beef sauté, Bourguignonne 60 Duckling Hash, Washington 65 Chicken Legs, Algerienne 65
Cold Paté de Faisan aux Truffles 65 Calf's Head, Vinaigrette 50
EGGS: Poached, Chimay 50 Shirred Princesse 50 Cocotte Polignac 50

Roast

Long Island Duckling Apple Sauce [half] 1 15
Ribs of Beef 65 Turkey stuffed, Cranberry Sauce 80 Spring Lamb, Mint Sauce 65
GAME Imported:— Red-leg Partridge 2 50 English Pheasant 3 00
Buffalo Steak (1) 1 25 Fawn Venison Steak 1 00 Domestic Quail 1 25

Vegetables

New; Hot-house Asparagus 75 Brussels Sprouts, String Beans, or Lima Beans 35 Carrots 30
POTATOES: Mashed 20 Boiled 15 in Cream 25 Baked 20 Soufflée 30 Summer Squash 30
New Bermuda Potatoes 40 **Sweet Potatoes, Fried or Broiled 30 Baked 20**

Cold Buffet

Imported Prager Saftschinken 75 Boned Capon 65 Crab Ravigote 50 Tongue 50
Assorted Meats 80 Spring Lamb 65 Roast Beef 65 Sliced Chicken or Turkey 75
Virginia Ham 50 Westphalian Ham, Cold Slaw 60

Salads

Diplomate 75 40 **Hawaiian 40** **Pompeian 60** **Margarita 60**
Romaine or Chicory 60 35 Lettuce or Tomato 60 35 Lettuce-Grape Fruit 75 40
Chiffonade 80 45 French Endive 75 40 Chicken, Lobster or Crab Meat 65

Dessert and Ices

Apple Tapioca Pudding, Orange Sauce 30 German Apple Cake 15 Kranz Kuchen 15
Preserved Fruit Compote 35 20 Rice, with Prunes 25 Cup Custard 25
Almond Cream Méringue, Red Raspberry or Green Apple Pie 15 Hot Mince Pie 20
Madeira Jelly, Whipped Cream 25 Black Fruit Cake 35 20 French Pastry each 15

Rose Tart à la Mode 25 Caramel, Vanilla, Café, Strawberry, New York or Chocolate 25
Sultana Roll 35 Tutti Frutti or Nesselrode 35 Strawberry, Chocolate or Café Parfait 35
Lemon, Orange or Pine-apple Sorbet 25 All Liqueur or Cordial Punches 35 Coupe St. Jacques 40
Cassaba Melon 50 Fresh Strawberries 60
Fruit in Season Cheeses 25

Coffee, Tea, Etc.

Demi Tasse 15, Special Demi Tasse 25, Coffee 30 15 Cream with Coffee, per person 5c. extra
Moyune Gun Powder, Ichonge English Breakfast, Formosa Oolong or Ceylon Tea 35 20
Oolong or Green Tea 30 15 Orange Pekoe 35 20 Milk, bottle 15 Buttermilk, bottle 15
Horlick's Malted Milk, glass 15, with Egg 20 Chocolate with Cream 40 25
Walker-Gorden Ripened Milk 15

☞ **An additional charge of ten cents on all items of fifty cents or over and five cents on all items under fifty cents will be made when served in private rooms. Half portions served for one person only**

Congress Hotel and Annex, Chicago. December 30, 1912